

# Egg Free Gluten Free Crab Cakes



FOODSERVICE



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SERVING SIZE: 6

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## Ingredients

- 1/4 cup Drained Brine from **Furmano's Low Sodium All Natural Chick Peas** (Aquafaba)
- 1/8 teaspoon Cream of Tartar
- 1 1/4 teaspoons Salt
- 2 tablespoons Lemon Juice
- 1 1/2 teaspoons Rice Vinegar
- 1 tablespoon Corn Syrup
- 3/4 cup Canola Oil
- 1/4 teaspoon Hot Pepper Sauce
- 1/4 teaspoon Dijon Mustard
- 3 fluid ounces Drained Brine from **Furmano's Low Sodium All Natural Chick Peas** (Aquafaba)
- 2 cups Gluten Free Crackers, Crushed
- 2 pound Crab Meat
- 1/4 cup Sliced Green Onions

## In This Recipe



## Preparation

1. In a food processor add Aquafaba, Cream of Tartar, Salt, Lemon Juice, Rice Vinegar, and Corn Syrup. Blend at medium speed.
2. While mixer is running, drizzle Canola Oil, in a thin stream, until incorporated and mixture takes on the texture of mayonnaise.
3. Place in a large bowl and add Hot Pepper Sauce, second measurement of Aquafaba, and Dijon Mustard.
4. Next add Crab Meat, Crushed Cracker Crumbs, and Sliced Green Onions. Fold together to mix.
5. Preheat Oven to 400 degrees.
6. Make Crab Cakes to desired size and heat to an internal temperature of 165 degrees.

